EURO-PRO®

Deep Fryer

OWNER'S MANUAL

Model F1042
120V., 60Hz., 840 Watts

EURO-PRO Operating LLC
U.S.: 94 Main Mill Street, Door 16
Plattsburgh, NY 12901
Canada: 4400 Bois-Franc
St-Laurent, QC H4S 1A7
Tel.: 1 (800) 798-7398

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully before use.
2. **Do not** touch hot surfaces, always use handles or knobs.
3. To protect against electrical shock, do not immerse cord or plug in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
6. **Do not** operate any appliance with a damaged cord or plug, or after the appliance malfunctions, has been dropped or damaged in any manner. Return the appliance to ***EURO-PRO* Operating LLC** for examination, repair or adjustment. (See warranty.)
7. **Never** plug in before unit is assembled and before oil is added to the oil reservoir.
8. **Never** overfill the fryer with oil. Fill only between the minimum and maximum levels, as indicated inside the oil reservoir.
9. Be sure the basket handle is properly assembled to the basket and locked in place. (See assembly instructions.)
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Extreme caution must be used when moving any appliance containing hot oil or other hot liquids.
12. **Do not** leave appliance unattended while in use.
13. **Do not** use outdoors.
14. **Do not** let cord hang over the edge of the table, counter or touch hot surfaces.
15. **Do not** place on or near a hot gas or electric burner, or in a heated oven.
16. **Do not** use appliance for other than intended household use.

SPECIAL SAFETY INSTRUCTIONS

- A detachable magnetic power cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. **An extension cord (or longer detachable cord) is not recommended for use with deep fryers.**
- **Never** plug in the unit to an electrical outlet before the oil reservoir has been filled with oil.
- **Do not** immerse the deep fryer or the power cord in water.
- When opening the lid after frying, lift it slowly and wait a moment to allow the steam inside to escape before opening fully.
- To avoid a circuit overload, do not operate another high wattage appliance on the same circuit.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY

Model F1042

EURO-PRO

ONE (1) YEAR LIMITED WARRANTY

EURO-PRO Operating LLC warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase, when utilized for normal household use, subject to the following conditions, exclusions and exceptions.
If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid to:

U.S.: ***EURO-PRO Operating LLC,*** 94 Main Mill Street, Door 16, Plattsburgh, NY 12901
Canada: ***EURO-PRO Operating LLC***, 4400 Bois Franc, St. Laurent, QC H4S 1A7

If the appliance is found to be defective in material or workmanship, ***EURO-PRO Operating LLC*** will repair or replace it free of charge. Proof of purchase date and $ 12.95 to cover the cost of return shipping and handling must be included. *
The liability of ***EURO-PRO Operating LLC*** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit. This warranty does not cover damage or defects caused by or resulting from damages from shipping or repairs, service or alterations to the product or any of its parts, which have been performed by a repair person not authorized by ***EURO-PRO Operating LLC***.
This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of ***EURO-PRO Operating LLC*** if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event** is ***EURO-PRO Operating LLC*** liable for incidental or consequential damages of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.
This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or from province to province.
***Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**

OWNERSHIP REGISTRATION CARD
FOR CANADIAN CONSUMERS ONLY

Please fill out and mail the product registration card within ten (10) days of purchase. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

***EURO-PRO Operating LLC*,** 4400 Bois Franc, St. Laurent, QC H4S 1A7

Model F1042

Appliance model _____

Date purchased _____ **Name of store** _____

Owner's name _____

Address _____ **City** _____ **Prov.** _____ **Postal Code** _____

Printed in China

RECIPES

Chicken Kiev

4 whole boneless, skinless chicken breasts
1 tablespoon chopped onion
1 tablespoon parsley
1 1/2 teaspoon salt

Preheat oil to 360°F. Place chicken breast between two pieces of plastic wrap. Pound with wooden mallet to flatten chicken to 1/4 inch thick. Remove plastic.Combine onion, parsley and salt. Sprinkle chicken with mixture.Cut butter into 8 pieces. Place a piece of butter on seasoned chicken toward one end. Roll as jelly roll, starting at end with butter, tucking in sides of meat. Press to seal well. (No butter should be seen on the sides or coming from the chicken.) Secure with toothpicks. Dust with flour, dip into beaten egg. Then roll in bread crumbs. Chill rolls of chicken for at least one hour or until it has set. Place rolled chicken in a single layer in Frying Basket. Lower basket into preheated oil. Cook 5 to 7 minutes or until brown. To test for doneness, remove a piece of chicken from cooking oil. When a fork can be inserted with ease, chicken is done.

Hush Puppies

1 3/4 cup cornmeal
1/2 cup all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon sugar
1/2 teaspoon garlic salt (or 1/4 teaspoon garlic powder)
1/2 cup chopped onion
1 cup buttermilk
1 egg

Preheat oil to 375°F. Sift together cornmeal, flour, baking soda,salt, sugar and garlic salt (or powder). Combine egg and buttermilk, add to dry ingredients gradually, stirring until mixture is moist. Drop batter by teaspoonfuls into preheated oil(basket should already be lowered) frying a few at a time. Turn hush puppies once - if needed to evenly brown and cook until golden brown. Remove and drain on paper towels or food draining rack.

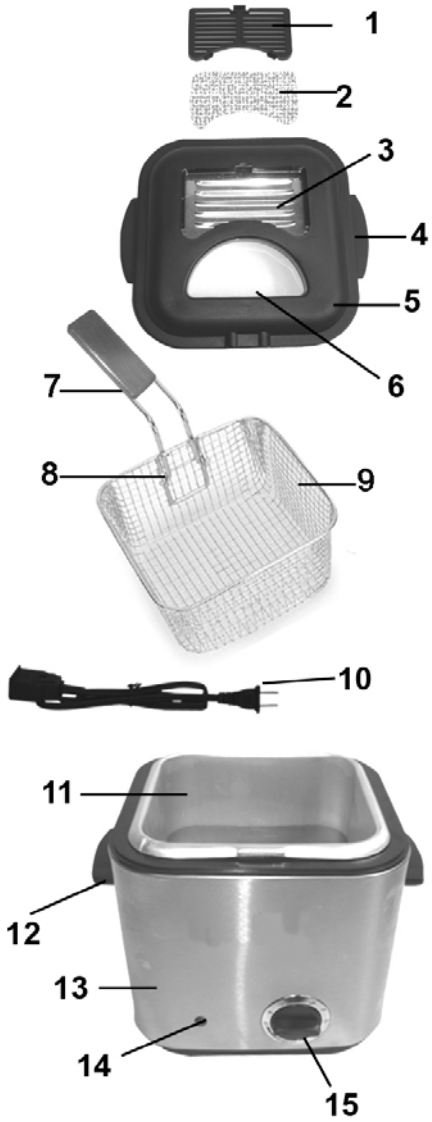
Quick Doughnuts

1 10 count can of refrigerated can biscuits
2 tablespoons ground cinnamon
1/2 cup sugar

Preheat oil to 375°F. Remove biscuits from can. Take each biscuit and flatten slightly with palm of hand. Punch holes in center of each biscuit with your finger to shape into doughnuts. Fry 2 minutes - turning once or until brown. Remove from basket and drain on paper towels or food draining rack. Roll doughnut in mixture of cinnamon and sugar. Serve warm.

Try rolling doughnut in a mixture of 1 cup powdered sugar, 1/2 teaspoon vanilla and 4 tablespoon milk for a different treat. You may add more milk to achieve your desired consistency.

GETTING TO KNOW YOUR DEEP FRYER



1. Filter Cover
2. Removable Filter
3. Filter Compartment
4. Cover Handle (x2)
5. Removable Cover
6. Viewing Window
7. Basket Handle
8. Basket Handle Bracket
9. Fryer Basket
10. “Break-Away” Safety Cord
11. Oil Reservoir
12. Cool Touch Handles (x2)
13. Deep Fryer
14. Indicator Light
15. Temperature Control

Technical Specifications

Voltage:	120V., 60Hz.
Power:	840 Watts
Capacity:	2 cups / 1 Liter

*Illustrations may differ from actual product

OPERATING INSTRUCTIONS

Before Using Your Deep Fryer

DO NOT immerse the deep fryer in water. Filter is NOT washable. Always remove the filter from the cover before washing the cover.

Make sure the fryer is unplugged. Wash the fryer basket and cover in hot, soapy water. Wipe dry thoroughly. Wipe the inside of the oil reservoir with a damp cloth and wipe dry thoroughly before adding the oil.

Warning: All components must be completely dried before filling with oil or using. Special care must be taken to ensure the filter compartment and cover are completely dry, otherwise the filter will not function properly and may lead to steam being trapped within the fryer during use.

Assembling Your Deep Fryer

Caution: Never turn on the deep fryer when the oil reservoir is empty. Always ensure the deep fryer is out of the reach of children. Always use the deep fryer on a flat, heat resistant surface.

1. Place filter into filter compartment. Insert filter cover and snap (lock) into place.
2. Make sure the temperature control is in the "Off" position.
3. Attach the "break-away" safety cord. The top of the cord can be identified by the "THIS SIDE UP" raised print. (Fig. 1) When attaching cord - you will feel a magnetic pull on the cord when attaching cord correctly.

Fig. 1

4. Pour cooking oil into the oil reservoir until the oil level is between the "MIN" and "MAX" marking on the inside of the oil reservoir. **Do not** exceed the "Max" level for cooking oil. (Fig. 2)

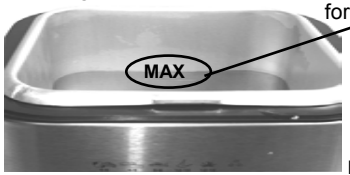


Fig. 2

5. To attach the handle to the fryer basket, pinch the two handle ends together to insert the metal part of the handle inside the basket handle bracket on the fryer basket. (Fig. 3)

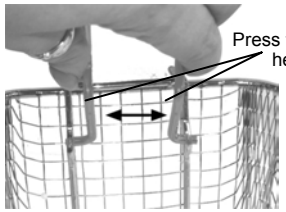


Fig. 3

Filling the Oil Reservoir With Oil

Warning: **Never** plug in the deep fryer before filling with oil to specified level.

- Use blended vegetable oil, pure corn oil or canola (rapeseed) oil. **Do not** use olive oil, margarine, lard or drippings.
- The oil level must always be maintained between the minimum and the maximum levels marked inside the oil reservoir. (Fig. 4) Check the oil level before each use. For best results, keep the oil close to the maximum level (4 cups / 1 liter). **Never** mix different oils and fats together. **Do not** mix old and new oil.

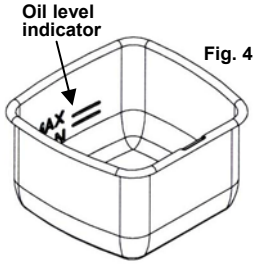


Fig. 4

Using Solid Fat

Warning: It is **NOT RECOMMENDED** to put solid shortening in the oil reservoir or the fryer basket.

- If using solid vegetable shortening, melt it first in a separate pan and then very carefully pour the melted fat into the oil reservoir.
- Previously used solid vegetable shortening which has curdled and hardened in the oil reservoir should be removed from the oil reservoir and melted in a separate pan before reusing.

RECIPES

Apple Fritters

3 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup sugar
1 egg, lightly beaten
4 tablespoons cooking oil
1 teaspoon vanilla extract
juice of 1 orange (1/3 cup)
1 cup chopped apple

Preheat oil to 375°F. Combine flour, baking powder, salt and sugar: set aside. Combine egg, cooking oil and vanilla. Combine dry and liquid ingredients, stir to blend thoroughly. Add orange juice and apple, mix well. Drop from teaspoon into hot oil. (Basket should be lowered into oil so drop carefully - avoiding splattering oil). Fry approximately 2 minutes or until crisp and very brown. Remove from oil and drain. Dust with powered sugar or a mixture of granulated sugar and cinnamon. Serve warm for best results.
Try topping with a scoop of vanilla ice cream for an added treat.

Beer Batter for Fish or Chicken

2 eggs(separated
1 tablespoon oil or butter
1 teaspoon salt
1/4 teaspoon ground black pepper
1 1/3 cup all-purpose flour
3/4 cup flat beer
Boneless chicken breasts (optional)
Fish fillets or frying fish (optional)

Preheat oil to 360°F. Beat egg yolks with oil or butter,salt and pepper. Alternately add the beer and flour to the mixture. Beat ingredients well, refrigerate for 3 to 12 hours. When you are ready to use mixture, gently fold in 2 stiffly beaten egg whites. Pat fish or boneless chicken breasts to remove excess liquid. Coat lightly with flour then dip into beer batter. Place fish or chicken in hot oil carefully (basket should already be lowered into oil). Fry fish for 3 to 5 minutes or until golden brown. Fry chicken 5 to 10 minutes (depending on thickness) or until brown and fully cooked.

Deep Fried Chicken

1 fryer chicken (2 to 3 lbs.)
1 1/2 cup all-purpose flour
1 teaspoon seasoned salt
1/4 teaspoon salt
1/4 teaspoon garlic powder (optional)
1/4 teaspoon poultry seasoning(optional)
1 1/2 cup milk)

Preheat oil to 360°F. Combine flour and seasonings, mixing well. Dip or roll chicken in seasoned flour, dip into milk, and then flour again. Place into Frying Basket, lower basket into preheated oil. Fry for 15 to 20 minutes or until golden brown and fully cooked.

CLEANING INSTRUCTIONS

Cleaning Instructions

Warning: Always turn unit "OFF" and remove the plug from the wall socket before cleaning. Allow the deep fryer and the oil to cool completely (approximately 2 hours) before cleaning. Never immerse the break-away safety cord, plug, filter or deep fryer in water or any other liquid.

- Please read and follow all instructions in this manual for best results with your deep fryer.
- Never immerse the, break-away cord, plug, filter or deep fryer in water or any other liquid.
- Do not place any parts of the deep fryer in the dishwasher. Wipe the oil reservoir with a damp, soapy cloth and repeat with a cloth dampened with water only to rinse.
- Remove the filter from the cover before washing the cover. Do not wash the removable cover in the dishwasher.
- The fryer basket can be washed on the top rack of the dishwasher.
- Dry the cover thoroughly before replacing the filter into the filter compartment.
- **NEVER place the deep fryer in the dishwasher.**
- **Do not** use any type of abrasive pad or steel wool to clean the power cord magnetic socket.
- **Do not** use alcohol or cleaning solutions to clean the deep fryer.

Replacing the Filter

The filter should be replaced when necessary. The filter is **NOT** washable. To replace the filter:

1. Open the filter cover.
2. Remove filter.
3. Clean the cover inside and out with a damp, soapy cloth or sponge. Rinse and dry thoroughly.
4. Place new filter inside the filter compartment. Replace filter cover. (Fig. 11)

Fig. 11

For replacement filters, please call customer service at 1 (800) 798-7398 or visit our website, www.euro-pro.com.

OPERATING INSTRUCTIONS

Caution: If you try to melt the solidified fat in the oil reservoir, there is a risk of warm melted fat suddenly sputtering from below through the still solid top layer of fat. Therefore use only the following procedure:

- Make sure the fat is at room temperature. If the fat is very cold, there is a greater risk of splashing.
- Using a fork, carefully make some holes in the fat. Make sure the cover is securely closed while fat is melting. Heat fat slowly - on lowest temperature setting.

Using Your Deep Fryer

Caution: Never turn on the deep fryer when the oil reservoir is empty. Always ensure the deep fryer is out of the reach of children. Always use the deep fryer on a flat, heat resistant surface.

1. Place the basket in the deep fryer. Then place the cover on deep fryer.
2. Turn the temperature control to the desired temperature setting. The indicator light will turn on.
3. When cooking oil reaches the set temperature, the indicator light will go out.

Note: The indicator light will cycle off and on during the frying cycle as the unit maintains the selected temperature.

4. To remove the cover, hold it from the handles and tilt the cover away from you to allow steam to escape before removing the cover completely. (Fig. 5)

Fig. 5

5. Lift the fryer basket onto the fryer basket holder mount. (Fig. 6) Place food into the fryer basket, carefully lower the fryer basket back into the heated oil and replace the cover.

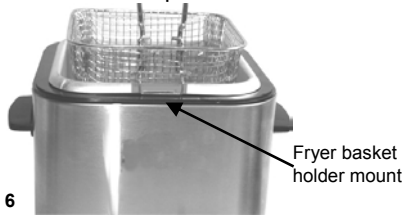


Fig. 6

6. When cooking is complete, tilt the cover away from you to allow hot steam to escape.
7. Remove the cover completely.
8. Using an oven mitt or a pot holder, lift the frying basket and hook the basket onto fryer basket holder mount to allow the food to drain. (Fig. 6)

Caution: Always use an oven mitt or a pot holder to remove the fryer basket as the handle may get hot while frying. **Oil is very hot and can cause severe injury.**

9. Remove the food from the fryer basket by lifting basket by its handle and **CAREFULLY** pouring the food onto a plate covered with paper towels or into desired serving container or by using tongs to remove the food from the frying basket and placing onto the serving container.
10. Repeat procedure for remaining food to be cooked.
11. When the cooking is complete, turn the deep fryer off, unplug and allow the oil to cool for approximately 2 hours before attempting to remove the oil or clean the fryer.

Important: Always replace or remove the frying basket carefully when cooking.

Caution: Never touch any metal parts on the deep fryer as they may be hot.

Warning: Never use the break-away safety cord to turn the deep fryer "Off". Always turn unit Off by using the temperature control first. Disconnect the power cord from the wall outlet. Use only the power cord provided with the deep fryer. Use of any other magnetic cord could cause fire, electric shock or injury.

OPERATING INSTRUCTIONS

Warning: This unit should never be used to boil water.

Warning: Never exceed "MAX" line when filling the basket with food. It is recommended that food is at the 3/4 level, below the MAX line when frying frozen food. (Fig. 7)

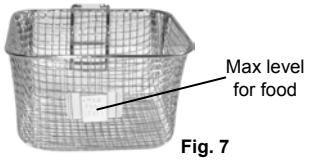


Fig. 7

Warning: To avoid possible injury or burns, never touch any metal parts on the deep fryer because they may be hot. The use of oven mitts or a pot holder is recommended when handling the cover or the basket.

- **Do not** fill the fryer basket when it is immersed in oil.
- Place the food in the fryer basket.
- **Do not** drop food into hot cooking oil.
- **Never** exceed the maximum line in the fryer basket. For optimum results and shorter frying time, basket should be only 1/2 full.

Frying Food

Warning: When adding food to the frying basket, remove it from the deep fryer before filling it especially with frozen food because oil will spatter and cause burns.

Caution: When frying frozen foods such as French Fries, you should not exceed the "MAX" fill line on the fryer basket. Clean off any ice from frozen food prior to frying. Failure to do so may cause fryer to overflow when food is placed in the oil.

- Always use the fryer basket to fry food.
- Always place the cover on the deep fryer during frying.
- When the oil is pre-heated, the indicator light will go out indicating the desired oil temperature has been reached.
- Slowly lower the fryer basket into the hot oil. Lowering the fryer basket too quickly can result in the oil overflowing and splashing.
- It is normal for steam to escape through the sides of the cover while frying.
- Avoid standing too close to the deep fryer while it is cooking.
- Turn the temperature control counter-clockwise to turn the unit "Off".
- Unplug the power cord from the wall socket.
- Tilt the cover away from you slowly and wait to allow steam to escape before removing the cover completely.
- Using an oven mitt or a pot holder, lift up the fryer basket by the handle and place it on the fryer basket holder mount and allow the food to drain for a minute.
- Once the oil has drained from the frying basket, the basket may be emptied into a plate and the food served.
- Always let the deep fryer cool completely (approximately 2 hours) before cleaning or storing. **Never** carry or move the deep fryer with hot oil inside.

Frying Tips

- To avoid condensation buildup on the viewing window - rub a little cooking oil on window.
- **Do not** mix different oils or new and old oil together.
- Replace oil regularly. In general, oil used to fry food with protein, (such as poultry, meat and fish) should not be reused. When oil is used mainly to fry potatoes and is filtered after each use, it can be used up to 8 to 10 times, but **do not** use the same oil for more than 6 months.
- Always replace all oil as soon as it starts foaming when heated or when color becomes dark or when it has a rancid smell or taste or becomes syrupy.
- Make sure that the food to be fried is dry. Dab food with paper or clean dish towel if necessary.
- Remove loose ice from frozen food before frying.
- To cook evenly, pieces should be the same size and thickness.
- Thicker pieces will take longer to cook.

OPERATION INSTRUCTIONS

Temperature Settings

The following cooking times reflect only the approximate time needed to fry one basket 1/2 full. The exact time may be different depending on actual quantity, personal cooking preferences, size and thickness of pieces, etc. In general, use lower settings for delicate foods (vegetables, fish) and higher settings for frozen foods, French Fries and chicken.

Please note that if you wish to deep fry anything at 350°F, place the temperature control dial in between the 325°F and 375°F setting.

Food	Cooking Time	Temp.
French Fries	6-9 minutes	375°F
Fish Fillets	3-5 minutes	320°F
Chicken Fingers	6-8 minutes	350°F
Chicken Pieces	13-20 minutes	350°F
Fried Zucchini	3 minutes	320°F
Fried Mushrooms	3 minutes	320°F
Onion Rings	3 minutes	320°F
Donuts	3-5 minutes	350°F
Apple Beignets	4 minutes	350°F
Shrimp	4-6 minutes	320°F

To Store or Reuse Cooking Oil

- Make sure the deep fryer is unplugged and the oil has cooled (approximately 2 hours) before attempting to clean or store the deep fryer.
- The oil does not need to be changed after each use. We do not recommend storing and reusing oil that was used for frying high protein foods such as poultry, fish or other meats. When oil is mainly used to fry potatoes and is filtered after each use, it can be used 8 to 10 times. However, do not use the same oil for longer than 6 months.
- To filter the oil, first make sure the oil has cooled and then empty the oil from the oil reservoir into a storage container or bottle. (Fig. 8) To reuse, refill the oil reservoir with the oil, pouring the oil through a wire strainer or paper filter. (Fig. 9)

Fig. 8

Storing used oil

Fig. 9

Filtering used oil

Detachable "Break Away" Safety Cord

Your deep fryer has been specifically designed with your safety in mind. Your deep fryer has a unique detachable power supply cord. This power supply cord is designed to "break-away" from the fryer in the event that the power cord or fryer is inadvertently pulled or tugged. This is intended to prevent the tipping of the appliance and hazardous spillage of hot oil. It is **NOT** intended to disconnect the fryer during normal use. To connect the power cord - note the instructions on the cord plug area - "**THIS SIDE UP**". Place plug into opening - you will feel the magnetic pull. Slide the plug into the slot until it connects. (Fig. 10)

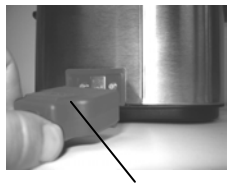


Fig. 10

If the cord should be disconnected from the unit during operation, the user should **immediately unplug the power cord** from the electrical wall outlet before any attempt to reconnect the magnetic cord back to the deep fryer unit.

Do not come in contact with the magnetic connection of the power cord while it is plugged into electrical wall outlet. Injury can occur.

Warning: Do not attempt to defeat the magnetic cord connection by attempting to permanently attach the power cord to the deep fryer.